

2011 PINOT GRIGIO

Columbia Valley

Vintage Notes

The 2011 growing season was the coolest and longest on record. Similar to the 2010 vintage, 2011 began with a cool, wet spring that delayed flowering and lightened the crop set. The weather warmed up in mid-July, but temperatures remained moderate until late August. Verasion started late August, and extended well into September. The naturally low yields were then provided six weeks of consistently warm weather to help phenolic ripeness and flavor development. Overall, this vintage will show balance and elegant wines with crisp natural acidity and fruit forward flavors.

Tasting Note

Crisp minerality followed by star fruit and passion fruit fill the glass of this classic Washington Pinot Grigio. The palate is bright with dominating flavors of nectarine, vanilla and pear compote. Balanced acidity and lingering fruit notes can be found on the finish.

Variety Blend

100% Pinot Grigio

Vineyard

Wallula, Canyon Ranch

Bottling

pH: 3.43

TA: 0.59

ALC: 13.00%

RS: 0.36%

Cases Produced

1127

